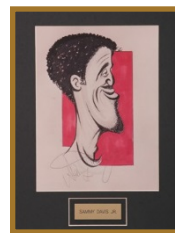


Jack's PLACE



Appetizers

Chimichurri Grilled Octopus	14
Grilled Octopus with Chimichurri Sauce, Marble Potatoes and Arugula	
Beef Tenderloin Kabob	13
Vegetable Slaw and Jacks' Chimichurri	
Flatbreads	10
Chipotle Lime Smoked Salmon, Dressed Arugula and Garlic Herb Cream Cheese	
Artichoke, Prosciutto and Goat Cheese	
Mediterranean Chickpea Hummus	9
Warm Tandoor Fired Naan Bread	
Shrimp Cocktail	8
Served with A Trio Of Sauces: Traditional Chili-Horseradish, Bayou Spiced Remoulade and Cucumber-Wasabi	
Salt And Pepper Calamari	13
Fried Calamari with Banana Peppers and Peppadew Sauce	
	16

Soups And Salads

Pan Seared Sesame Crusted Tuna*	14
Seared Medium Rare, Drizzled with Citrus Ponzu Over Cucumber-Wasabi Wilted Watercress and Daikon Radish	
Jack's House Salad	10
Frisee, Arugula, Endive, Poached Pear, Oregonzola Cheese, Dried Cherries, Candied Pecans, Sangria Vinaigrette	
Hummus Salad Bowl	11
Chickpea and Tahini Hummus Over Baby Greens with Feta Cheese, Kalamata Olives, Sliced Roma Tomatoes, Red Onion, Cilantro and Roasted Garlic Bagel Chips Served with Fresh Lemon and Olive Oil	
Baked Onion Soup	10
Baked with Crusted Focaccia and Three Cheeses	

Sandwiches

Served with lettuce, tomato, red onion and fries

Grilled Chicken Sandwich	12
Grilled Breast of Chicken with Bacon, Avocado and Pepper Jack Cheese	
Smokehouse Burger	13
Served with American Cheese and Smokehouse Bacon	
Crab Cake Sandwich	16
Pan Seared Maryland Jumbo Crab with Spicy Baja Sauce	
Old San Juan BBQ Sandwich	12
Shredded Pork Tossed with Island BBQ Sauce	

From The Grill

Served with the Chef's vegetable selection and Jack's Place au gratin potato. Steaks are aged at least 21 days, seasoned with a house blend of spices and served with horseradish herbs butter

Filet Mignon 6 oz. or 8 oz.	32-36
Served with Horseradish Herb Butter	
Pan Seared Sea Bass	42
Salt and Pepper Marble Potatoes, Sautéed Brussel Sprouts, Citrus Sause	
Pan Seared Chicken	
Salt and Pepper Marble Potatoes, Lemon-Thyme Jus	
Prime New York Strip 12oz	30
Green Pepper Brandy Sauce	
	44

*There is a risk associated with consuming raw or undercooked animal proteins. If you have a chronic illness or immune disorder, you are at a greater risk of illness when consuming these products. If unsure of your risk, please consult your physician

For your convenience, 18% service charge and 6.5% sales tax are added to all checks